

Fish Processing Technology				
Course offered (V Dean)				
Course Title- Fish By-Product Technology.				
Semester	Course No.	Title	Credits	Course Teacher
VI	FPT-321	Fish By-Product Technology	1+1=2	Dr. Md. Aman Hassan
Theory	Lectures	Topic		
	1	Introduction of fish by products and their importance		
	2-3	Fish meal- Dry reduction and wet reduction methods, its specification, packaging and storage.		
	4-6	Fish oil- body oil, liver oil its extraction, purification, preservation, storage and application.		
	7-8	Shrimp wastes, chitin and chitosan, its production and uses.		
	09-10	Fish protein concentrate, Fish hydrolysate, partially hydrolyzed and deodorized fish meat		
	11	Functional fish protein concentrate and their incorporation to various products.		
	12-13	Fish silage, acid silage, fermented silage and its application.		
	14-16	Fish maws, shark leather, fish glue, fish gelatin, isinglass, pearl essence, shark fin rays, beach-de-mer.		
	17	Biochemical and pharmaceutical products from fish waste		
	18	Utilization of seaweeds: agar agar, algin, carrageenan		
Practical	1	Preparation of fish meal from low value fishes by dry reduction method		
	2	Preparation of fish meal from low value fishes by wet reduction method		
	3	Preparation of fish oil		
	4	Extraction of Chitin from shrimp shell waste		
	5	Extraction of chitosan from shrimp shell waste		
	6	Preparation of fish protein concentrate		
	7	Preparation of fish acid silage		
	8	Extraction of fish gelatine		
	9	Fish maws and ensilage		
	10	Preparation of pearl essence		